





Model

SM5 & SM7

Product Description

SM5 (Mixer, 5 litre, light duty) SM7 (Mixer, 7 litre, light duty)

Product Code

5M237 (SM5) 5M238 (SM7)





Standard Features

- Professional gear driven planetary mixer with a powerful, variable speed DC motor
- Comes complete with beater, whisk, dough hook and 5ltr /7ltr stainless steel removable bowl
- Ideally suited to smaller shops, delis, cafes, restaurants and small school kitchens
- Fully interlocked for safety whilst in use
- Ideal for preparation of light dough, pastry, cream, mayonnaise, sauces, crème patisserie, egg and mashed potato
- Head lifts for easy bowl and tool removal
- Constant mixing with step-less speed control
- Overload protection (NVR device)
- Plastic safety guard with ingredient chute

Standard Accessories / Attachments

- 1 x Whisk
- 1 x Beater
- 1 x Dough Hook
- 1 x 5 litre bowl (with SM5 only)
- 1 x 7 litre bowl (with SM7 only)

Warranty

Covered by Metcalfe 1-year warranty (parts and labour) and full after sales service

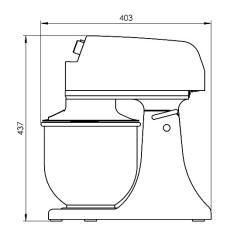
Optional Accessories / Attachments

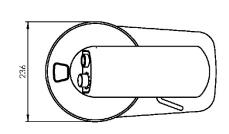
Item	Product Code		
SM5 Bowl	SM5/50401040F		
SM7 Bowl	SM7/50401038F		
Beater	SM57/40201200F		
Whisk	SM57/40202400F		
Dough Hook	SM57/40201300F		





Drawing





507mm - Max height when head is fully open

Specifications

Model	Capacity (Itr)	Speed of Shaft (rpm)	Motor (Volt)	Frequency (Hz)	AMP (A)	Power (watt)
SM5	5	100 – 938	230	50	2.1	350
SM7	7	100 - 938	230	50	2.1	350

Capacity

Model	Sponge Mix (Kgs)	Liquid / Flour Mix (Kgs)	Eggs	Croissant (Kgs)	Brioche (Kgs)	Pizza (Kgs)	Mash (Kgs)
SM5	0.9	1.0	12	1	1	0.5	1.3
SM7	1.1	1.3	14	1.3	1.3	0.7	1.5

Dimensions | Shipping Information

Model	Overall Dimensions D x W x H (mm)	Net Weight (Kg)	Packed Dimensions D x W x H (mm)	Packed Weight (Kg)	Volume (m3)
SM5	403 x 236 x 437	14	465 x 320 x 500	15	0.042
SM7	403 x 236 x 437	15	465 x 320 x 500	17	0.042

We reserve the right to alter the specification and technical details for this item at any time without prior notice.

10/2021



